Vanilla Rooibos Rice Pudding

From the teas.co.uk wiki

This is an old-fashioned baked rice pudding with one good twist: the milk is steeped with Dragonfly Organic Vanilla Rooibos before the rice goes in. That way the vanilla and the honey-malt warmth of the rooibos cook right through the pudding instead of sitting on top, and the milk takes on a pretty dusty-pink colour into the bargain.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Vanilla Rooibos Rice Pudding recipe. Canonical: https://teas.co.uk/recipes/rooibos/vanilla-rooibos-rice-pudding/*

It is the slow, low-oven sort of rice pudding, the kind that forms a soft golden skin and needs no attention while it bakes. There is a nod to two traditions here, the South African spiced milk puddings and the British nursery version, but mostly it is just a comforting bowl with a quiet, unusual depth to it.

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